



ON THE BUND

SHANGHAI

米氏西餐厅

M's Weekend Brunch

A Drink to Begin

Bloody Mary, Champagne Cocktail, Belini,
Kir or White Wine Spritzer, Tsingtao Beer, Virgin Mary
Fruity Lemonades or Iced Teas, Fresh Orange Juice

Starters & Salads

Tomato Soup with fresh Burrata Cheese,
finished with a dollop of basil pesto
Served hot or cold



A Citrus Salad ~

Orange supremes, ruby grapefruit,
charred fennel & fresh mint, dressed with a cassis vinaigrette



French Toast

with banana flambé & Chantilly cream, dusted with cinnamon



Cured Salmon on potato rosti

with peppery rocket and a tangy caper mayonnaise



A Pork and Foie Gras Terrine

with fig jam and Melba's toasts



Lightly seared Yellow Fin Tuna

with a salad of green beans, Lilliput capers, black olives,
cherry tomatoes and soft quails egg



A Bowl of Fresh Seasonal Fruit

including melons, stone fruits and berries
served with a pot of whipped honey yoghurt and pistachios



A classic Caesar Salad ~

served with or without anchovies

with Mains to follow...

Buttermilk Fried Chicken

with sides of coleslaw, Cajun fries and jalapeno mayo



A Vegan Gnocchi of sweet potato and cassava root,
on a bed of creamy cashew curds
and dusted with dried olive and purple rice salt



Ful Medames ~

An Egyptian dish of broad beans
cooked with cumin and lemon served with a happy egg,
warm flat bread and a tomato salad



Fish and Chips ~

fillets of fish fried in a light beer batter with fat chips,
tartare sauce & a tart parsley salad



Steak Diane ~

Paillard of beef with a Cognac, butter & shallot sauce
served with creamed potatoes and spinach

Eggs

Eggs Benedict or Florentine ~

Poached happy eggs with crispy bacon
or sautéed spinach [or both] sitting on toasted muffins
topped with Hollandaise auce



M's Full English Breakfast

Beef steak, Two fried eggs, garlic mushrooms, roasted tomato,
hash browns, baked beans and a toasted English muffin



Egg Royale with Serrano ham, gruyere cheese,
and peppery arugula on toasted buttery brioche

or the Bund Burger

Choose from ~ an Organic New Zealand Venison patty
or a vegetarian Chickpea & Lentil patty
served with grilled tomato, brie cheese, onion jam
and rocket on a sesame seed bun with French fries

...and then to Finish

Flourless Chocolate Cake
with a scoop of vanilla ice cream



Strawberry and Rhubarb Tart
topped with Vanilla ice cream



Cold lemon Soufflé



Baba-au-Rhum – Yum!!!



M's very famous Pavlova



A nice piece of Cheese
served with nuts and fruit bread



Turkish coffee with Turkish delight and baklava



Ice Creams and Sorbets ~
our own ice creams and sorbets
made with the best seasonal produce ~
you pick and choose

2 courses including a cocktail
and limitless tea or coffee 298 rmb

3 courses including a cocktail
and limitless tea or coffee 328 rmb

10% service charge applies

7/F, No.5 The Bund (corner of Guangdong Lu), Shanghai
中国上海市外滩广东路20号7楼
Tel: (86 21) 6350 9988

www.m-restaurantgroup.com



米氏周末早午餐菜单

~ 餐前酒 ~

Bloody Mary, Champagne Cocktail, Belini,
Kir or White Wine Spritzer, Tsingtao Beer, Virgin Mary
Fruity Lemonades or Iced Teas, Fresh Orange Juice

~ 前菜及色拉 ~

番茄汤配水牛芝士及罗勒 (可选热或冷)

橙肉西柚色拉配茴香菜薄荷及苦艾酒油醋汁

法式吐司配香蕉,香草奶油及肉桂粉

腌三文鱼片配土豆饼,芝麻菜及水瓜榴蛋黄酱

鹅肝杂肉冻配无花果酱及黑麦脆面包

金枪鱼配四季豆,水瓜榴,黑橄榄,番茄及鹌鹑蛋

时令水果丁配酸奶,蜂蜜和开心果

凯撒色拉可选配银鱼柳

~ 主食 ~

炸鸡配卷心菜色拉,薯条及蛋黄酱

木薯粉甜薯团配腰果泥及橄榄紫米碎

孜然柠檬蚕豆配水煮蛋,番茄色拉及自制面包

香炸鱼柳配自制土豆块,他他沙司及欧芹色拉

牛菲力薄片配奶油土豆,菠菜
及白兰地蘑菇黄油沙司

嫩煮鸡蛋配荷兰沙司及烤松饼,
可选配培根或菠菜

米氏拼盘 ~
牛肉薄片,煎蛋,蒜味菌菇,烤番茄,
薯饼,烩白豆及松饼

炒蛋配意大利火腿片,芝士,芝麻菜及黄油面包

汉堡配芝士,番茄,芝麻菜,洋葱酱及薯条
可选新西兰有机鹿肉汉堡
或鹰嘴豆小扁豆素食汉堡

~ 甜品 ~

无粉巧克力蛋糕配香草冰淇淋

大黄草莓挞配香草冰淇淋

冻柠檬蛋奶酥

朗姆酒味蛋糕配芝士奶油

米氏名点 ~ 蛋白饼
激情果冰淇淋,奶油,新鲜水果丁及激情果沙司

芝士配坚果及干果面包

土耳其咖啡配土耳其糖果和核桃酥

自制冰淇淋及雪芭拼盘
可作选择

每位298元
二道菜配鸡尾酒和茶或咖啡

每位328元
三道菜配鸡尾酒和茶或咖啡

另加10%服务费

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